

1 February 2013
NSN: 8935-01-613-1353 (BRS)

*MONOGRAPH NO: MCW/LRP 30

Item: **Soup, Noodle, Ramen, Instant, Fried noodle, Cup/bowl, Beef flavor, Reduced sodium, Flat interlocking closure pouch (Type I, Style A, Flavor 1, Class b, Design B)**

Document: **CID A-A-20297, Soup, Noodle, Ramen, Instant and PKG&QAP**

Approximate Caloric Value Per Serving: **275** Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Dehydrated: Free flowing soup base with color typical of the flavor specified. Dry noodles, by weight, compose less than 86 percent of the contents of the pouch.
Reconstituted: Lightly colored and slightly curly noodles, clear to semi-opaque broth free of lumps or undissolved particles (other than spices). Bright in color vegetables. If present, textured soy protein or textured soy flour resemble meat-like pieces with an appearance appropriate to the flavor specified.

Odor: Typical of flavor specified.

Flavor: Typical of flavor specified.

Texture: Reconstituted: Soft, elastic, and not mushy ramen noodles. Fully rehydrated, slightly soft, and tender vegetables. If present, textured soy protein or textured soy flour pieces are tender and meat-like.

Possible Deteriorative Changes

Appearance: Darkened, clumped soup base.

Odor: Oxidized, rancid.

Flavor: Oxidized, rancid, stale.

Texture: Noodles may be hard and not readily rehydrate.

Unique Examination/Test Procedures

Product should be exemplified in its dehydrated state first then evaluated as a reconstituted product. This product should contain an oxygen scavenger packet.

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Special Notes

NA